

Corrective Action Statement

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL DESCRIPTION
1	POTABLE WATER	08	0	No
<p>THE BUNKER STATIONS EACH HAD FIVE HOSE CONNECTIONS FOR THE INTERNATIONAL SHORE CONNECTION FOR THE FIRE SUPPRESSION SYSTEM. ONLY TWO OUT OF EACH OF THE FIVE CONNECTIONS HAD REDUCED PRESSURE PRINCIPLE BACKFLOW PREVENTION DEVICES INSTALLED.</p> <p>The corrective action is already suggested. We are waiting for the technical office approval.</p>				
2	POTABLE WATER	08	0	No
<p>THE COMPREHENSIVE CROSS CONNECTION CONTROL PROGRAM DID NOT ADDRESS ALL OF THE CONNECTIONS TO THE POTABLE WATER SYSTEM. THE AIR GAP AT THE PORT WHIRLPOOL SPA MAKE-UP TANKS WAS CIRCUMVENTED.</p> <p>The air gap is ready restored.</p>				
3	POTABLE WATER	08	0	No
<p>THE SAMPLE POINTS FOR THE POTABLE WATER TANKS DID NOT POINT DOWN.</p> <p>The sample points are ready modified.</p>				
4	POTABLE WATER	*	0	No
<p>THE RECORDS FOR THE POTABLE WATER SYSTEM WERE EXCELLENT.</p>				
5	WHIRLPOOL SPAS	10	0	No
<p>THE FILTERS FOR THE WHIRLPOOLS SPAS WERE NOT OPENED MONTHLY AND CHECKED FOR CRACKS AND MOUNDS IN THE FILTER MEDIA. A MONTHLY SEDIMENTATION TEST WAS NOT PERFORMED ON THE FILTER MEDIA TO CHECK FOR EXCESSIVE ORGANIC MATERIAL ACCUMULATION.</p> <p>The request for the Job Order monthly form is ready requested to Amos administrator.</p>				
6	DECK 6 ROOM SERVICE PANTRY	25	0	No
<p>A WET WIPING CLOTH WAS DRAPED ON THE SIDE OF THE SANTIZE BUCKET.</p> <p>All crew were retrained in the proper handling of wiping cloths. Cloth either remains in solution –or- dry & clean.</p>				
7	POOL GRILL	26	0	Yes
<p>THE FRYER COILS WERE SOILED.</p> <p>Utilities & Sous Chef were instructed to clean the deep fryer coils and insure that this process occurs as part of the normal daily cleaning process for the pool grill.</p>				
8	PANORAMA BAR	25	0	No
<p>A WET WIPING CLOTH WAS DRAPED ON THE SIDE OF THE SANITIZE BUCKET.</p> <p>All crew were retrained in the proper handling of wiping cloths. They either remain in solution – or- dry & clean.</p>				
9	PANORAMA BAR	21	0	No
<p>MOLD STAIN WAS NOTED ON THE SOFT SEALANT USED IN THE TECHNICAL COMPARTMENTS UNDER THE SINKS.</p> <p>The soft sealant was removed from the technical area under the sink and was replaced with a new sealant. This technical space does require this sealant due to spacing between metal / flooring.</p>				

NO.	LOCATION	REF.	POINTS	CRITICAL DESCRIPTION
10	VENTILATION	41	0	No
<p>THE CONDENSATE COLLECTION DRAIN PANS INSIDE THE AIR CONDITIONING UNITS WERE NOT ACCESSIBLE FOR INSPECTION. THIS WAS NOTED DURING THE LAST INSPECTION. THE VESSEL IS SCHEDULED TO BEGIN AND COMPLETE THE INSTALLATION OF VIEWING PORTS IN THE NOVEMBER, 2003 DRYDOCK.</p> <p>The job order has already been request for the next dry dock (OP 80).</p>				
11	MEDICAL	*	0	No
<p>THE VESSEL WAS FAXING IN THE 24-HOUR PRIOR TO ARRIVAL REPORTS. THE FAX RECEIPT NOTED TIMES OF REPORTING LESS THAN 24 HOURS PRIOR TO ARRIVAL IN THE US. THE FAX MACHINE WAS NOTED TO HAVE A TIME FOUR HOURS AHEAD DURING THE INSPECTION. THIS DISCREPANCY MATCHED THOSE OF THE 24-HOUR REPORTS.</p> <p>All fax machines on board have now been adjusted to GMT time and I have also pointed that out on our GI-report form (24 hr ahead of arrival GMT time)</p>				
12	FOOD SERVICE GENERAL	38	0	No
<p>A COUPLE OF PIECES OF EQUIPMENT (TAYLOR SORBET MACHINE, POTATO PEELER) WERE POSTED OUT OF ORDER. THE SHIP WILL DECIDE THE DISPOSITION OF THE EQUIPMENT AND EITHER HAVE THEM REPAIRED OR DISPOSE OF THEM PROPERLY.</p> <p>The pieces of machinery will be dismantled and disposed of during our upcoming November dry dock.</p>				
13	MAIN GALLEY - POTWASH AREA	30	0	No
<p>THE "WASH HANDS OFTEN SIGN" WAS NOT POSTED AT THE HANDWASH SINK OUTSIDE THE POTWASH AREA. THIS ITEM WAS CORRECTED DURING THE INSPECTION.</p> <p>A new sign was placed on the bulkhead above the sink during the inspection.</p>				
14	MAIN GALLEY - COLD GALLEY	26	0	Yes
<p>A PREVIOUSLY CLEANED BUFFALO CHOPPER BOWL WAS FOUND SOILED WITH A GREASY RESIDUE.</p> <p>The utilities in the pot wash were advised on the proper cleaning of this type of equipment. The oil residue was on the outer far edge of the chopper. It was sent to the pot wash for cleaning during the inspection. The Chef De Partie was reminded on how to check this equipment once it returns from the pot wash.</p>				
15	MAIN GALLEY - PASTRY AREA	33	0	No
<p>A PROFILE STRIP WAS SEPARATING FROM THE BULKHEAD/DECKHEAD JUNCTURE INSIDE THE WALK-IN REFRIGERATOR ENTRY.</p> <p>The Staff Chief Engineer examined it during the inspection and work will begin to seal this gap. Also, a more permanent welding will occur during November dry dock.</p>				
16	TERRACE CAFÉ	33	0	No
<p>A PROFILE STRIP WAS SEPARATING FROM THE BULKHEAD AT THE INSIDE OF THE WALK-IN REFRIGERATOR.</p> <p>The Staff Chief Engineer examined it during the inspection and work will begin to seal this gap. Also, a more permanent welding will occur during November dry dock.</p>				
17	MAIN GALLEY - POTWASH AREA	22	0	No
<p>THE POTWASH WAS POSTED OUT OF ORDER. A REQUISITION FOR REPAIR WAS ON FILE AND ENGINEERING PERSONNEL ANTICIPATES THAT REPAIRS WILL BE MADE WITHIN TWO WEEKS. THERE IS ADEQUATE POTWASH ASSETS ON BOARD THE VESSEL.</p> <p>This part is on order and is expected to arrive onboard within 2 weeks.</p>				

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